



Dinner Menu

## Welcome to Bistro de Paris!

French born and raised Chef and owner, Patrice Rannou and his staff present you with the perfect combination of delicious and innovative French and International dishes. We strive to offer consistent quality using fresh ingredients in a warm welcoming atmosphere.  
Bon appetit!



### AMUSES BOUCHES, BITE-SIZE HORS D'OEUVRES

Saucisson sec served with moutarde et cornichons	\$ 4
Jar of dates, bacon and peanut butter served with baguette	\$ 3.50
Marinated olives	\$ 3.50
Our fish tapenade served with baguette	\$ 3.50
Our daily mini fish ceviche	\$ 5



### APPETIZERS & SOUPS

French onion soup market style	\$ 9
Bouillabaise Provençal a notre façon	\$ 10
Mushroom ceviche and green asparagus coriander in lime truffle oil	\$ 9
Spinach Roquefort salad served with roasted walnuts and green apple	\$ 13
Goat cheese brulée served on a green bed lettuce thyme honey	\$ 12
Grilled tartine of snails garlic butter on a bed of greens	\$ 14.50

What you  
need to  
know...

We have daily Chef specials and our fish is caught daily. Our kitchen is very flexible in accommodating your special dietary needs.

On Wednesdays we feature our special Dive Masters' night, with Burgers for \$8 and FREE rum when you buy your coke.. Please feel free to ask us about our other theme nights.

We take pride in providing you with quality food using the finest fresh products. Since most products are imported, it is possible that certain items are not available. We will inform you of this beforehand. Thank you for understanding.

All prices include the obligatory 6% sales tax (ABB). Gratuity is not included.

## MAIN COURSE

Beef tenderloin gratinated with brie, truffle oil, whipped mashed potatoes, served with foie gras butter

Chicken thighs slow-cooked in lemon confit tomato and green olives, served with Bistro potatoes

Frog leg Provençal, garlic tomato parsley flambéed with Pernod, served on a bed of salad

Rack of lamb served with cassoulet printanier and a thyme jus

Shrimp flambéed au cognac, garlic and tomato in duo with our gnocchi Parisien

Foie gras sauté au framboise served on salad with whatever vegetables we have

Grilled fish fennel and tomato cardamon sauce, served with a pumpkin risotto

\$ 32

\$ 22

\$ 20

\$ 38

\$ 28

\$ 35

\$ 23



## VEGETARIAN DISHES

Mini terrine of traditional potatoes and vegetables topped with Emental cheese

Quinoa risotto laced in melted brie, mushrooms onion and artichoke truffle oil

Gratin of eggplant, fennel, zucchini and tomato Provençal

\$ 18

\$ 19

\$ 18



## DESSERTS

Tray of small desserts (price per piece)

Crème brûlée maison

Mousse au chocolat du chef

Tarte tatin apple turnover with vanilla ice cream

Crêpe nutella

Crêpe Suzette flambé with Grand Marnier, with vanilla ice cream

Crêpe banana chocolat

\$ 5

\$ 9

\$ 8

\$ 9

\$ 7

\$ 12

\$ 8



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## WINES

	Bottle / Glass
House wine Merlot, Sauvignon Blanc, Rosé, Claude Val	\$ 26 / \$ 6
Chardonnay Viento Sur	\$ 33 / \$ 7
Pino Grigio Cavity	\$ 33 / \$ 7
Cabernet Claude Val	\$ 33 / \$ 7

## WHITE WINES

Pouilly fuisse Calvet	\$ 48
Salentein Reserva Chardonnay, <i>Mendoza-Argentina</i>	\$ 46
Saint Clair Vicars Choice Sauvignon Blanc, <i>Marlborough-New Zealand</i>	\$ 42
Framingham Classic Riesling, <i>Marlborough-New Zealand</i>	\$ 47

## RED WINES

Beaujolais Village Calvet	\$ 33
St Emilion Bordeaux Calvet	\$ 43
BenMarco Malbec, <i>Mendoza-Argentina</i>	\$ 50
Frescobaldi Chianti Rufina Nipozzano Riserva, <i>Tuscany-Italy</i>	\$ 48
Salentein Reserva Pinot Noir, <i>Mendoza-Argentina</i>	\$ 45

## DESSERT WINE

Malamado Malbec, <i>Mendoza-Argentina</i>	\$ 60 / \$ 12
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## SPARKLING WINES & CHAMPAGNES

Laurent Perrier Brut Champagne, <i>France</i>	\$ 97
Laurent Perrier Demi-Sec Champagne, <i>France</i>	\$ 95
Moët & Chandon Brut Champagne, <i>France</i>	\$ 110
Mionetto Prosecco DOC Brut Spumante, <i>Italy</i>	\$ 32 / \$ 7

## LIQUORS

Pernod	\$ 6.55
Gin	\$ 6.55
Vodka	\$ 6.55
Whisky	\$ 6.55
Rum	\$ 6.55
Cognac Hennessy V.S.	\$ 7.55
Cognac Remi Martin V.S.O.P.	\$ 9.05
Bailey's	\$ 7.55
Calvados V.S.O.P.	\$ 9.05
Sambucca	\$ 7.55
Grand Marnier	\$ 9.05
Cointreau	\$ 7.55
Frangelico	\$ 7.55
Grappa	\$ 7.55
Drambuie	\$ 7.55
Rum Zaccapa 15 years	\$ 9.05
Grey Goose	\$ 9.05

## COCKTAILS

Capairina	\$ 9
Daiquiris	\$ 9
Mojitos	\$ 9
Piña Colada	\$ 9
Martini's	\$ 7.50



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